

**AMENDMENTS TO THE CLAIMS**

**This listing of claims will replace all prior versions and listings of claims in the application:**

**LISTING OF CLAIMS:**

1. (currently amended): A method for controlling hydrogen sulfide odor, which comprises adding a deodorizing effective amount of a composition that consists of an ascorbic acid analog in the production of a food material obtainable by subjecting a protein material and an optional secondary material to a treatment at a high temperature under elevated pressure.
2. (original): The method for controlling hydrogen sulfide odor according to claim 1, wherein the ascorbic acid analog is ascorbic acid, isoascorbic acid, dihydroascorbic acid or a salt thereof.
3. (original): The method for controlling hydrogen sulfide odor according to claim 1 or 2, wherein the treatment at a high temperature under elevated pressure is carried out with an extruder.
4. (currently amended): The method for controlling hydrogen sulfide odor according to ~~any one of claims 1, 2 and 3~~claim 1, wherein the food material obtainable by the treatment at a high temperature under elevated pressure is a material having a fibrous texture.

5. (currently amended): The method for controlling hydrogen sulfide odor according to ~~any one of claims 1 to 4~~claim 1, wherein the protein material is a fish or shellfish protein.

6. (currently amended): A method for producing a food material having a fibrous texture, which comprises adding to a protein material a deodorizing effective amount of a composition that consists of an ascorbic acid analog together with~~and adding~~ a secondary material, followed by a treatment at a high temperature under elevated pressure with an extruder.

7. (original): The method for producing a food material having a fibrous texture according to claim 6, wherein the ascorbic acid analog is ascorbic acid, isoascorbic acid, dihydroascorbic acid or a salt thereof

8. (original): The method for producing a food material having a fibrous texture according to claim 6 or 7, which further comprises carrying out a freezing treatment and a heating treatment after the treatment at a high temperature under elevated pressure.

9. (currently amended): The method for producing a food material having a fibrous texture according to ~~any one of claims 6, 7 and 8~~claim 6, wherein the protein material is a fish or shellfish protein.

10.-15. (canceled).